

ABSTRACT

Flavor stability and/or textural stability of food products are surprisingly improved by incorporation of cyclodextrins in the food product. The cyclodextrins, preferably alpha cyclodextrins are incorporated in and/or on the food product. Preferably, the cyclodextrin is provided in a hydrated form in combination with a fat. Methods of making food products, compositions, methods of using compositions and methods of formulation are provided.

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